



National Nutrient Database for Standard Reference
Release 28 slightly revised May, 2016

Statistics Report 14097, Alcoholic Beverage, wine, table, red, Cabernet Sauvignon

Report Date: July 04, 2017 15:29 EDT

Nutrient values and weights are for edible portion.

Nutrient	Unit	Value Per100 g	Data Points	Std. Error	Min	Max	df	LB	UB	# Studies	Source	NDB Ref	Last Modified
Proximates													
Water	g	86.56	--	--	--	--	--	--	--	--	Calculated or imputed	--	06/2005
Energy	kcal	83	--	--	--	--	--	--	--	--	Calculated or imputed	--	10/2006
Energy	kJ	347	--	--	--	--	--	--	--	--	Calculated or imputed	--	10/2006
Protein	g	0.07	--	--	--	--	--	--	--	--	Calculated or imputed	14096	07/2005
Total lipid (fat)	g	0.00	--	--	--	--	--	--	--	--	Calculated or imputed	14096	05/2005
Ash ¹	g	0.29	377	0.003	0.11	0.5	376.0	0.286	0.296	1	Analytical or derived from analytical	--	05/2005
Carbohydrate, by difference	g	2.60	--	--	--	--	--	--	--	--	Calculated or imputed	--	05/2005
Lipids													
Fatty acids, total trans	g	0.000	--	--	--	--	--	--	--	--	Assumed zero	--	09/2015
Other													
Alcohol, ethyl ¹	g	10.5	376	0.028	8.8	12	375.0	10.422	10.533	1	Analytical or derived from analytical	--	05/2005

Nutrient	Unit	Value Per100 g	Data Points	Std. Error	Min	Max	df	LB	UB	# Studies	Source	NDB Ref	Last Modified
Flavonoids													
Anthocyanidins													
Petunidin ^{6 7}	mg	3.3	--	0.77	1.21	4.78	--	--	--	--	--	--	--
Delphinidin ^{6 7}	mg	4.2	--	0.93	1.5	5.71	--	--	--	--	--	--	--
Malvidin ^{6 7}	mg	26.2	--	6.06	8.67	37.97	--	--	--	--	--	--	--
Peonidin ^{6 7}	mg	1.9	--	0.43	0.7	2.66	--	--	--	--	--	--	--
Flavan-3-ols													
(+)-Catechin ⁷	mg	7.7	--	1.86	6.9	8.18	--	--	--	--	--	--	--
(-)-Epicatechin ⁷	mg	10.7	--	2.57	10.28	11.3	--	--	--	--	--	--	--
Flavones													
Luteolin ^{8 9}	mg	0.0	--	0	0.01	0.11	--	--	--	--	--	--	--
Flavonols													
Isorhamnetin ^{8 9}	mg	0.0	--	0	0	0.05	--	--	--	--	--	--	--
Kaempferol ^{8 9}	mg	0.0	--	0	0	0.03	--	--	--	--	--	--	--
Myricetin ^{8 9}	mg	0.3	--	0.04	0.03	0.45	--	--	--	--	--	--	--
Quercetin ^{7 8 9}	mg	0.6	--	0.08	0.02	1.21	--	--	--	--	--	--	--
Proanthocyanidin													
Proanthocyanidin dimers ^{2 3 4 5}	mg	15.2	--	7.79	1.06	39.32	--	--	--	--	--	--	--
Proanthocyanidin trimers ³	mg	2.6	--	--	0	0	--	--	--	--	--	--	--

Sources of Data

¹Alcohol and Tobacco Tax and Trade Bureau Wine and malt beverage data from TTB, 2004 Beltsville MD

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